

THE SIPP FROM THE KITCHEN

CHARCUTERIE SLATES

SALUMI

SPECK - SMOKED, CURED ITALIAN HAM
SALAMI TUSCANO - TUSCAN CURED SALAMI
MORTADELLA - BOLOGNESE STYLE SALUME
CHORIZO - SPANISH CURED SALAMI

3 CHOICES: 20

5 CHOICES: 28

THE FULL SLATE: 40

ALL SLATES SERVED WITH LAHVOSH,
HONEY AND PICKLED VEGGIES

CHEESES

CABRA ROMERO - SEMI-SOFT, GOAT, ES
DANCING FERN - SOFT, COW, TN
CUMBERLAND TOMME - NUTTY, COW, TN
PECORINO ROMANO - SHARP, SHEEP, IT

PANINIS *served with fries*
MEATBALL AND WHIPPED FETA 7/14
with our house tomato sauce
CHICKEN, CHEVRE, PESTO 7/14
with pickled red onions
SPECK, MORTADELLA, COPPA 8/16
with olives and pecorino aioli

Seven Course
Food and Wine Pairing
\$90

DIPS
JUMBO LUMP CRAB 8/16
jumbo lump crab and old bay
SPINACH AND ARTICHOKE 6/12
pecorino romano and garlic
SUN DRIED TOMATO AND WHITE 5/10
BEAN HUMMUS
served with lahvosh

SIPP HOUSE SALAD 6/14
*spinach, candied pecans, blue
cheese in a balsamic and
raspberry dressing*

LATIN SPICED MEATBALLS 8/16
*beef and pork meatballs served
in our house tomato sauce over
sweet potato puree*

CORN AND CRAB CREPES 9/18
*toasted oat crepe filled with jumbo
lump crab, corn, spinach and
chevre, baked with bechamel and a
cherry tomato conserva*

**GENERAL HOMIE'S
CAULIFLOWER WINGS** 6/15
*tempura battered and tossed in
our house Tso's sauce, served with
sesame yaki onigiri*

OLIVES, PEPPERS & FETA 8/16
*warm citrus and herb marinated
olives, tossed with roasted peppers
and feta cheese*

BEEF EMPANADAS 9/21
*with chipotle basil aioli
and raspberry jam*

**CHEF'S SELECTION
DEVEILED EGGS** 4/8
*ask your server about today's
offering*

LOCAL TOMATO PANZANELLA 8/16
*house made croutons, grana
padano, pickled onion and basil
vinaigrette*

**GOAT CHEESE
& FIG BRUSCHETTA** 7/14
*grilled baguette, warm goat cheese,
and fig preserves*

THE MAE HELEN 10/20
*Texas Toast, 2 grassfed patties,
cheese, griddled onions, chipotle
basil aioli and a side of french fries*

SWEETS

PEANUT BUTTER CRUNCH 6/12
*with a dark chocolate and
raspberry ganache*

PAN ROASTED CHICKEN 16/32
*chicken breast with a saffron,
tomato and green olive sauce over
sauteed green beans and new
potatoes*

BLUEBERRY CLAFOUTIS 6/12
*blueberry filled flan with a
coriander creme anglaise*

CATCH OF THE DAY MP/MP
*served over a corn and butter bean
succotash, finished with a creamy
herb citronette*

LEMON POUND CAKE 6/12
*with marinated berries and
whipped cream*

HOUSEMADE TAGLIOLINI 14/26
*tossed in an eggplant ragu' with
pecorino romano*
add fried chicken 4/8
add shrimp 6/12
add jumbo lump crab 8/16

SUMMER SHORT RIBS 18/36
*boneless shortribs braised with
tumeric, okra and tomatoes, over
eloté and barley salad*

FARMER'S MARKET RAVIOLI 10/25
*4 cheese ravioli with seasonal
veggies in a white wine and butter
sauce*

SMALL PORTION/LARGE PORTION | A SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE | PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.